



Summer Menu

Cantaloupe melon gazpacho 7.9

pickled melon | mint oil

Confit carrot 9.7

cashew satay | pickled kohlrabi

Parma ham salad 10.5

buffalo mozzarella | nectarine | basil | rocket

Cornish mussels 11.6

chorizo | paella rice | saffron cream

Cured jerk monkfish 12.8

mango salsa | plantain crisp | avocado purée | pickled bell pepper

Heritage tomato tarte tatin 21.3

artichoke heart & almond curd | black garlic olive tapenade | roasted balsamic shallot

Halloumi & goats cheese filo pastilla 22.5

aubergine & tomato chickpea tagine | apricot chutney | black garlic yogurt

Flat iron steak 23.9

pan fried medium rare | chimichurri sauce | crispy shallots | watercress | chunky chips

Porchetta 26.9

lemon, sage & fennel stuffing | sundried tomato parmesan polenta | cavolo nero | vermouth jus

Pan roasted lamb rump 29.7

coconut rice cake | massaman curry sauce | tempura pak choi | Thai mint sauce

Ribeye steak 33

brandy peppercorn butter | flat mushroom | watercress | chunky chips

West Country landed fish of the Day

Please ask

Sorbet du jour 7.2

Crème brûlée 7.6

Wye valley strawberry jam | blondie

White chocolate coconut parfait 8.7

mango passionfruit gel | burnt white chocolate shard

Lemon verbena posset 9.6

Italian elderflower meringue | lemon curd | Ricciarelli biscuit

Selection of seasonal cheeses 12

crackers | quince membrillo

Purified water

We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells.

Soft Drinks

Presses		£3.3
Garden lemonade/ elderflower/ ginger beer		
Juices/ Soft Drinks		£3.1
Apple/ orange/ coke/ diet coke		
San Pellegrino		£3.7
Lightly sparkling natural mineral water from Bergamo in the Italian Alps		

Apéritifs

	35ml	
Noilly Prat	18%	£4.1
Campari	25%	£4
Martini Rosso	15%	£4.1
Aperol Spritz/ Kir Royale	17%	£10

Gin & Vodka

	25ml	
Bombay Sapphire Gin	40%	£4.1
Hendricks Gin	41%	£4.6
Tanqueray Gin	41%	£4.6
Bath Gin	40%	£4.6
Absolut Vodka	40%	£4.1
Grey Goose Vodka	40%	£6.1

Liqueurs & Digestifs

	25ml	
Frangelico	20%	£4
Cointreau	40%	£4.1
Jose Cuervo Tequila	38%	£4.1
Amaretto	28%	£4.1
Bailey's	17%	£4
Kahlua	20%	£4
Aperol	11%	£4
Pimms	25%	£4.1
Grappa	38%	£5.1
Limoncello	27%	£4.1

Beers & Ciders

Mixtape	440ml, 4.6%	£6
Helles lager		
Butcombe Gold	500ml, 4.6%	£6
Local English ale		
Keller Pills	440ml, 4.8%	£6
<i>Lost & Grounded</i>		
Pilsner based lager with a whack of hops		
Guest Stout	Please ask	£6.95
<i>Electric Bear</i>		
Werrrd!	440ml, 4.7%	£6.4
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
Midford Cider	500ml, 5.9%	£6.95
<i>Honey's, Bath</i>		
Medium dry/naturally hazy		
Full craft beer menu at the back of the wine list		

Sherry & Port

	70ml	
La Gitana Manzanilla	15%	£5.2
Harvey's Amontillado	17%	£5.2
Taylor's Late Bottled Vintage 2018	20%	£6.2
Quinta do Crasto LBV	20%	£9.2
Brandy	25ml	
Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1
Rum	25ml	
Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Cachaça	38%	£4.1
Whisky	25ml	
Jamesons	Ireland 40%	£4.1
Bulleit Bourbon	Kentucky 40%	£5.1
Auchentoshan 10 year	Lowland 40%	£5.6
Balvenie 12 year	Speyside 40%	£6.1
Caol Isla 12 year	Islay 43%	£6.6
Knockando 12 year	Speyside 43%	£6.6
Dalwhinnie 15 year	Highland 43%	£7.1